

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2 Scallions



1 | 2 Tomato



2.5 oz | 5 oz Israeli Couscous Contains: Wheat



1 | 2 Chicken Stock Concentrate



10 oz | 20 oz Salmon Contains: Fish



1 TBSP | 1 TBSP Italian Seasoning



1 | 2 Zucchini



1 | 2 Lemon



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

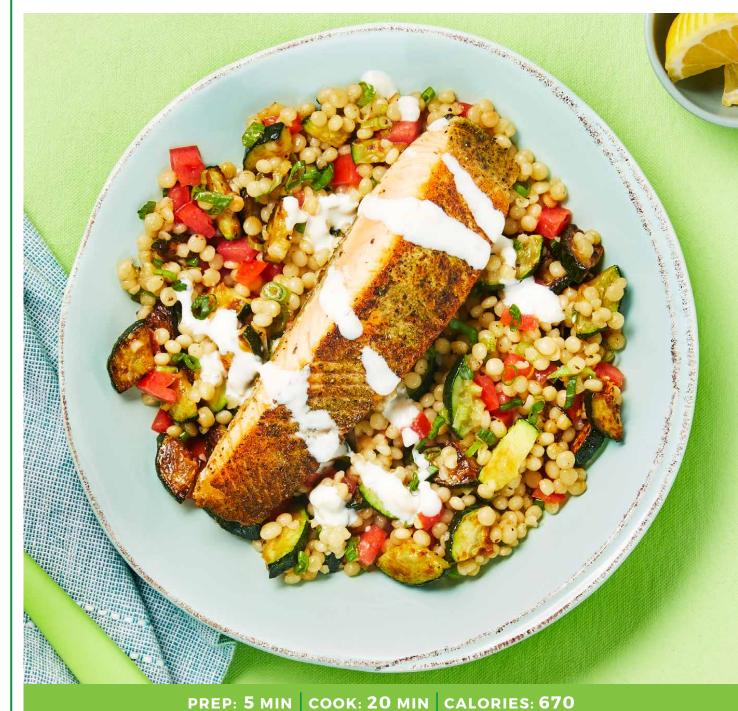
HELLO

LIMONE

Italian for "lemon," the versatile limone adds brightness here to savory salmon and couscous.

SALMON LIMONE

over Herbed Couscous with Zucchini & Tomato





GO FISH

When you add the fillets to the pan in Step 4, let them do their thing (no moving around!). The salmon skin will naturally release when it's ready.

BUST OUT

- Medium pot
- Zester
- Large pan
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)

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1 START PREP

- · Wash and dry produce.
- Trim and thinly slice scallions, separating whites from greens. Trim and quarter zucchini lengthwise; cut crosswise into 1/4-inch-thick pieces.



2 COOK COUSCOUS

- Melt 1 TBSP butter (2 TBSP for 4 servings) in a medium pot over medium-high heat. Add couscous, scallion whites, and 1/2 tsp Italian Seasoning (1 tsp for 4); cook, stirring occasionally, until lightly toasted, 2-3 minutes.
- Add 3/4 cup water (11/2 cups for 4), stock concentrate, and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until couscous is al dente. 6-8 minutes.
- Drain any excess liquid if necessary. Keep covered until ready to serve.



- While couscous cooks, heat a drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Add zucchini; cook, stirring occasionally, until lightly browned and softened, 3-4 minutes. Season with salt and pepper.
- Turn off heat; transfer to a plate. Wipe out pan.



4 COOK FISH

- Pat salmon* dry with paper towels. Season all over with remaining Italian Seasoning, salt, and pepper.
- Heat a large drizzle of oil in pan used for zucchini over medium-high heat. Add salmon, skin sides down, and cook until skin is crispy. 5-7 minutes.
- Flip and cook until fish is opaque and cooked through, 1-2 minutes more. Remove from pan and set aside.



5 FINISH PREP & MAKE CREMA

- While salmon cooks, zest and quarter lemon. Dice tomato.
- In a small bowl, combine sour cream, ¼ tsp lemon zest (½ tsp for 4 servings), salt, and pepper. Add water 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH & SERVE

- Fluff couscous with a fork: stir in zucchini, tomato, scallion greens, remaining lemon zest, and a squeeze of lemon juice. Season with salt and pepper.
- Divide couscous between bowls or plates: top with salmon. Drizzle everything with **crema**. Serve with remaining lemon wedges on the side.